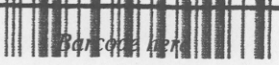


| | | | | | | |
|--|---|---|---|--|--|----------------------|
| Internal lab code here | | U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE REQUESTED SAMPLE PROGRAMS <input type="checkbox"/> FOOD CHEMISTRY <input checked="" type="checkbox"/> MICROBIOLOGY <input type="checkbox"/> RESIDUE | | |  1. SAMPLE FORM NO. 1234567 | |
| PART I. SAMPLE COLLECTION AND MAILING INSTRUCTIONS | | | | | | |
| 2. SAMPLE TYPE 08 | 3. EST. NO. 00038 M | 4. COLLECT TISSUES/SAMPLES ON 11-01-2001 <small>Within 30 days of</small> | | 5. REGION/ DISTRICT 25 | 6. STATE NE | 7. CIRCUIT/IFO 12 |
| 8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store) USDA INSP-IN-CHQ EST 00038 M Washington Meat & Poultry House Rm 408, Annex Bldg Washington DC 20250 | | | 9. NAME & ADDRESS OF RECEIVING LABORATORY USDA-FSIS-S&T-WESTERN LAB Microbiology Section 620 Central Ave, Bldg 2-A ALAMEDA CA 94501 | | | |
| 10. SLAUGHTER CLASS CODE | 11. SPECIES TO COLLECT | 12. TISSUE | 13. ANALYSIS REQUESTED See Block 18 | | | |
| 14. PROJECT NO. IMVRTE | 15. COUNTRY OF ORIGIN DEMO MATERIAL | | 16. COUNTRY CODE | 17. FOREIGN EST. NO. | | |
| 18. ADDITIONAL INSTRUCTIONS * PROJECT NAME: Import Microbiological Verification Sampling - Ready-To-Eat Products * Analyze for : <i>Listeria monocytogenes</i> AND <i>Salmonella</i> . If fully cooked meat patties, also analyze for <i>E. coli</i> O157:H7. If dry or semidry fermented sausage, also analyze for <i>E. coli</i> O157:H7 AND staphylococcal enterotoxin. * REFER to Import Manual Part 3, Section 4 and FSIS Directive 10,240.2, rev. 1 for instructions on the sampling program. * Refer to FSIS Directive 10,210.1 amend 3 page 21, for instructions on collecting this sample. * Complete all info requested in blocks 15-17, 19-25, 28-32. In Block 23, enter AIIS Lot ID No. in lieu of FSIS 9540-1 number. Enter N/A in any required Block where information is not applicable or not available. DO NOT LEAVE REQUIRED BLOCKS BLANK. | | | | | | |
| PART II. COLLECT SAMPLE INFORMATION (To be completed by sample collector) | | | | | | |
| 19. DATE COLLECTED | 20. DATE SENT TO THE LAB | 21. PRODUCT TEMPERATURE | | 22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No | | |
| 23. FSIS 9540-1 NO. | 24. LOT NO. | 25. IMPORTS <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24) | | | | |
| 26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / STATE / ZIP CODE | | | | | 27. ANIMAL ID (Tag No.) | |
| 28. REMARKS PROCESS CATEGORY: _____ Production date/can code on package sampled: _____ PRODUCT NAME: _____ If sausage, is it dry or semi-dry fermented? YES _____ NO _____ Foreign Health Certificate No.: _____ Shipping Marks _____ | | | | | | |
| 29. COLLECTOR'S SIGNATURE | | 30. NAME OF COLLECTOR (Print) | | 31. BADGE NO. | 32. TELEPHONE NO. AT EST. | |
| 33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE. (72) <input type="checkbox"/> REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.) (60) <input type="checkbox"/> PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (If checked, plant will be removed from this sampling program.) (67) <input type="checkbox"/> NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE. (53) <input type="checkbox"/> OTHER (Explain): _____ | | | | | | |
| PART III. LABORATORY RECEIPT INFORMATION | | | | | | |
| 34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package | | | | 35. SAMPLE RECEIPT DATE | | |
| 36. PRODUCT CODE | | 37. NO. SAMPLES IN COMPOSITE | | 38. SAMPLE RECEIPT TEMPERATURE | | |
| 39. SAMPLE RECEIPT CONDITION CODE | | 40. SEAL CONDITION CODE | | 41. DISCARD CONDITION CODE | | |